



Vinya Cucut 2015, DO Montsant *Franck Massard*

We have changed trademark and label of Finca el Romero. We are pleased to introduce Vinya Cucut. We have changed the image but the wine remains the same. Our challenge is still to project the essence of the Carignan grape which Franck Massard believes is the most exciting autochthonous variety. For this we have selected low yielding vines of approximately 50 years old, an average production per vine of 1.5 kg.

Origin

DO Montsant. A selection of vineyards from Masroig, Guiamets, Darmós and Garcia, mainly on clay-limestone soils.

Grape Variety

Carignan

Technical data

Alcohol content: 14,5%

Acidity: 5.4 g/l

PH: 3.52

Vinification

Once harvested, the grapes were cold soaked for 24 hours before the alcoholic fermentation took place at controlled temperature of 26°C. Total time on skin lasted 18 days to optimise the extraction of fruit and tannins.

Ageing

The malolactic fermentation took place in tanks. Then, the wine aged for 12 months in third year old French oak barrels of 300 litres capacity.

Tasting notes

Vintage 2015 shows very similar aromas if compared with the previous one and despite its youth, the wine is very well balanced. There are spicy aromas like pepper and clove, cherries, raspberries and a hint of thyme. A complex palate, with herbaceous and red berries flavours. The wine has a good acidity that is very well integrated and provides the wine its usual freshness.

Awards

DWWA (Decanter World Wine) 2013 - Bronze medal.

The Great Mundus Vini International Wine Awards 2013 - Gold medal.

Guía Peñin de los vinos de España 2014 - 87 points.

Guía Vino 2014 de ABC - 91 points.

